MENU

APPETIZERS

Marinated pumpkin and grilled zucchini salad, pear, pomegranate, hazelnuts / 245 CZK
"Olomoucké tvarůžky" cheese tartare, confit egg yolk, toast / 250 CZK
Marinated salmon in beetroot, Granny Smith and celery salad, buttermilk, horseradish / 345 CZK
Carp fries with dill mayonnaise, cabbage salad / 255 CZK
Pulled goose, toast, parsley mayonnaise, pickled onion, turnip / 365 CZK
Foie gras entier, coffee gel, marinated pumpkin, brioche / 435 CZK

SOUPS

Veal tripe soup / 115 CZK
Goose giblet soup / 115 CZK

MAIN COURSE

Tagliatelle, creamed beetroot, pecorino and pine nuts / 335 CZK
Butter pike perch, root vegetables, beetroot, roasted kale, pumpkin foam / 440 CZK
Farmer-style chicken leg, steamed rice with bacon / 375 CZK
Confit goose leg, white cabbage with apples, potato gnocchi / 595 CZK
Wild boar schnitzel marinated in garlic, potatoes salad with mayonnaise / 475 CZK
Veal spider with mushroom-dill sauce, herb dumpling / 385 CZK
Smoked pork ribs, horseradish sauce, bread dumpling / 375 CZK
Kid´s meal - 100g Chicken schnitzel with potato purée / 180 CZK

DESSERTS

Homemade cottage buns with rum raisin sauce and vanilla ice cream / 185 CZK
Caramel egg with mango / 170 CZK
Pumpkin dessert, orange, gingerbread / 175 CZK
Sorbet – raspberry, strawberry 1 pc / 60 CZK

The list of alergens upon request